

BEER MAXBIER FROM OUR BREWERY

TAKE AWAY BEER

GLASS GIFT BOTTLE

0,5 l	650.-
1,0 l	1250.-
2,0 l	2050.-



BEER MAXBIER

NON-ALCOHOL

0,3 l	140.-
0,5 l	180.-
1,0 l	340.-



LAGER FILTERED

LIGHT
FILTERED

0,3 l	160.-
0,5 l	210.-
1,0 l	360.-
1,5 l	530.-
5,0 l	1690.-

LAGER

LIGHT
BARLEY

0,3 l	140.-
0,5 l	180.-
1,0 l	340.-
1,5 l	490.-
5,0 l	1590.-

WEIZEN

LIGHT
WHEAT

0,3 l	140.-
0,5 l	180.-
1,0 l	340.-
1,5 l	490.-
5,0 l	1590.-

MAXKRIEK

CHERRY
BARLEY

0,3 l	160.-
0,5 l	210.-
1,0 l	360.-
1,5 l	530.-
5,0 l	1690.-

DARK

DARK
WHEAT

0,3 l	140.-
0,5 l	180.-
1,0 l	340.-
1,5 l	490.-
5,0 l	1590.-

LAGER FILTERED

LIGHT FILTERED

MAXBIER LAGER FILTERED CRYSTAL-CLEAR BEER WITH A CLEAN TASTE AND A DELICATE AROMA OF HOPS, A FILTERED VERSION OF OUR LIGHT BARLEY BEER MAXBIER LAGER, DENSITY 12.0%, ALC. 5.0%

LAGER

LIGHT BARLEY

MAXBIER LAGER BREWED FROM THREE TYPES OF BARLEY MALT DECOCTION IN A TRADITIONAL WAY, IT GIVES BEER ITS CHARACTERISTIC RICHNESS, RICH AND AT THE SAME TIME LIGHT TASTE, DENSITY 12.0%, ALC.5.0%

WEIZEN

LIGHT WHEAT

FOR BREWING MAXBIER WEIZEN WE USE WHEAT MALT AND SPECIAL TOP-FERMENTING YEAST; THEY GIVE TO BEER A SPECIFIC FLAVOR AND A PLEASANT REFRESHING TASTE. THIS YEAST DOES NOT SETTLE LIKE A LIGHT BEER, THAT IS WHY SOMETIMES IT CALLED WHITE BEER, DENSITY 13.0%, ALC.4.8%

DARK

DARK WHEAT

MAXBIER DARK IS PREPARED FROM A MIXTURE OF 4 TYPES OF BARLEY MALT, WHICH GIVES IT A CARAMEL FLAVOR WITH A SMALL BITTERNESS FROM BURNT MALT. DARK MAXBIER IS THE STRONGEST BEER, THANKS TO THE HIGH CONCENTRATION OF WORT 13.5%. ALC. 5.6%

MAXKRIEK

CHERRY BARLEY

MAXKRIEK HAS CHERRY FLAVOR AND DEEP RED COLOR, DENSITY 10.5%, ALC.3.5%



CRAFT BEER FROM OUR BREWERY

MILK STOUT

/A type, that combines the aroma of coffee and chocolate, a dense deep black color and something soft in taste./

Density 18,5%, alc. 6,5%

0,3 l 190.-

0,5 l 240.-

IPA

/India Pale Ale, probably one of the most famous representatives of craft types, a bright aroma of citrus and pine needles, a powerful bitterness. Perfectly suitable for hot meat dishes./

Density 15,0%, alc. 6,0%

0,3 l 210.-

0,5 l 250.-

SECRET TYPE

/weekend tap/
check with your waiter

0,3 l 210.-

0,5 l 250.-



KRAFT MENU

TIGER SHRIMPS IN TEMPURA

/served with 1000 island sauce/
1/170/30

590.-

SHAVERMA IN LAVASH WITH CHICKEN

/served with arugula, French fries and Red Hot sauce/
1/290/30

350.-



SHAVERMA IN LAVASH WITH LAMB

/served with arugula, French fries and Red Hot sauce/
1/290/30

390.-



CRAFT MEAT DUMPLINGS

/meat dumplings filled with beef and chicken, served with Thousand island dressing/
1/150/30

360.-

CRAFT CHICKEN WINGS

/served with Dor Blue sauce and fresh carrot/
1/250/30/30

350.-



SET OF MINI BURGERS

/chicken, veal and lamb chops, fresh vegetables, pickled cucumber and lettuce. Served with potato chips and chili sauce/
1/365/50/70

590.-

HOT-DOG WITH VIENNESE SAUSAGE

/served with French fries and ketchup/
1/165/75/30

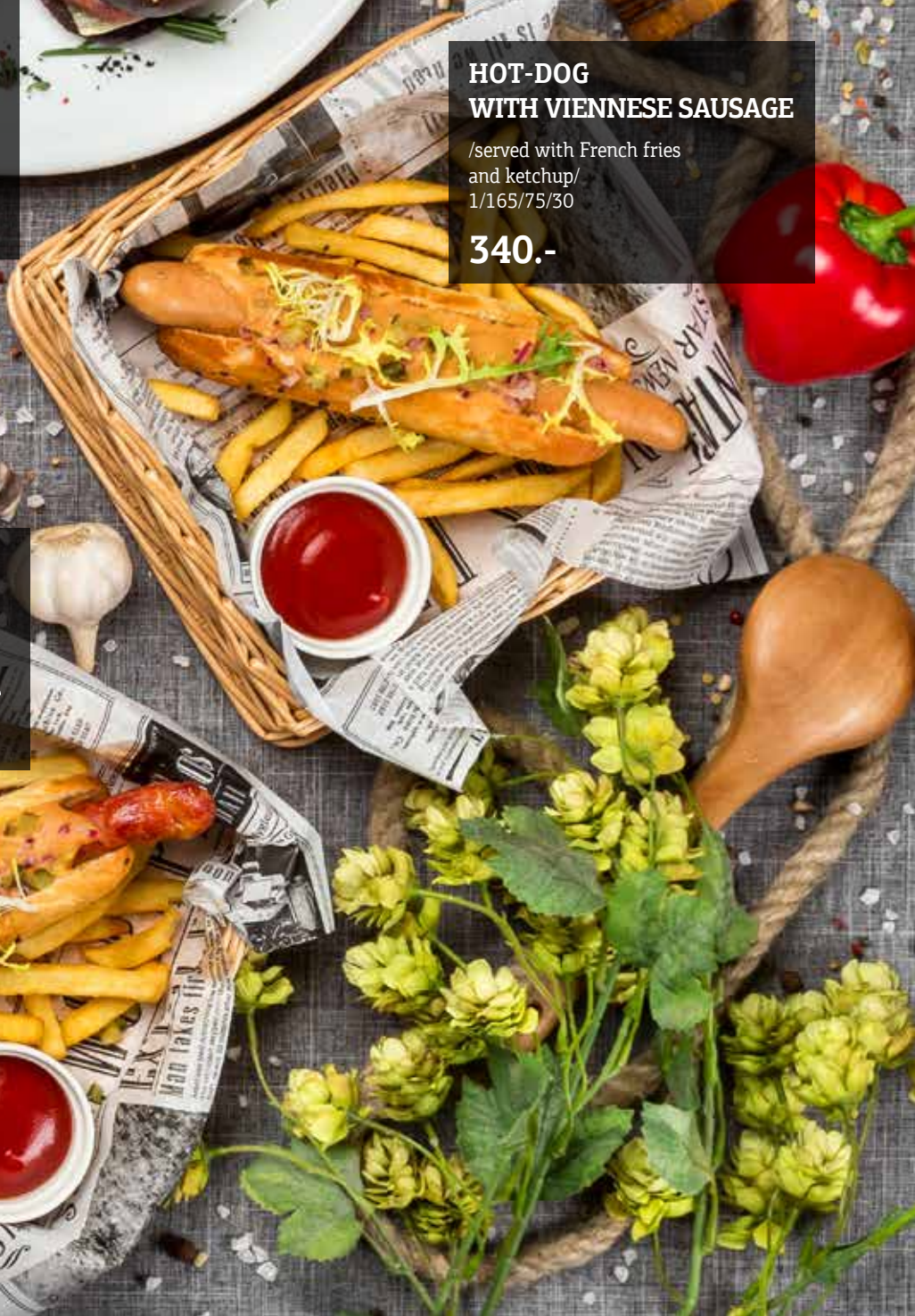
340.-



HOT-DOG WITH SPICY SAUSAGE

/served with French fries and ketchup/
1/165/75/30

340.-



MEALS FOR COMPANY

VIENNESE BRAID

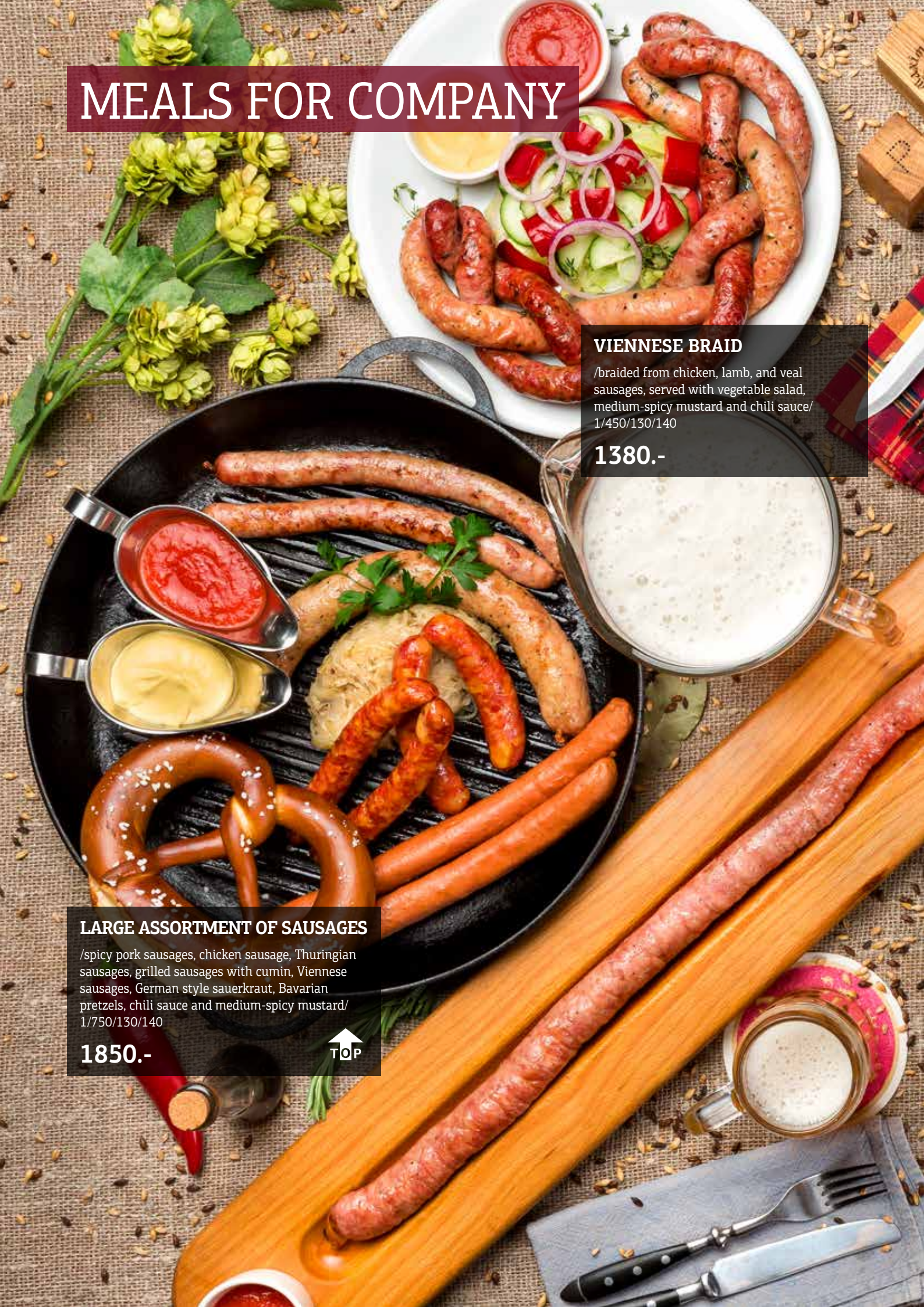
/braided from chicken, lamb, and veal sausages, served with vegetable salad, medium-spicy mustard and chili sauce/
1/450/130/140

1380.-

LARGE ASSORTMENT OF SAUSAGES

/spicy pork sausages, chicken sausage, Thuringian sausages, grilled sausages with cumin, Viennese sausages, German style sauerkraut, Bavarian pretzels, chili sauce and medium-spicy mustard/
1/750/130/140

1850.-





METER OF BAVARIAN SAUSAGES

/classic or smoked, served
with medium-spicy mustard and chili/
1/520/60

1250.-

SINCE
2008



BIG BAVARIAN ASSORTMENT

/pork knuckle, smoked pork rib, meat loaf, spicy
grilled sausages, Munich and Viennese sausages,
German style sauerkraut, baked apple, pretzels,
medium-spicy mustard, horseradish and chili sauce/
1/1630/130/140

2 950.-

SINCE
2008

SAUSAGES FOR BEER

LAMB SAUSAGE

/served with mashed potatoes, green beans and medium-spicy mustard/
1/350/30

510.-

SINCE
2008

SPICY PORK SAUSAGES

/with German style sauerkraut and medium-spicy mustard /
1/250/30

510.-



CHICKEN SAUSAGES

/served with beer sauce, fried potatoes, mushrooms, tomatoes and medium-spicy mustard/
1/250/30

470.-

VIENNESE SAUSAGES

/smoked pork sausages with mashed potatoes, Pretzel and medium-spicy mustard/
1/250/130/30

470.-

SINCE
2008

THURINGIAN SAUSAGES

/fried pork sausages with country style potatoes, German style sauerkraut and medium-spicy mustard/
1/350/30

510.-

SINCE
2008

MUNICH SAUSAGES

/homemade veal and pork sausages, with pretzel and medium-spicy mustard/
1/140/130/30

470.-

SINCE
2008

VEAL SAUSAGES

/with mashed potatoes, German style sauerkraut and medium-spicy mustard/
1/350/30

510.-

↑
TOP

TYROLEAN SAUSAGES WITH CHEESE

/smoked pork sausages with country styled potatoes, German style sauerkraut and medium-spicy mustard/
1/350/30

510.-

↑
TOP

WE RECOMMEND FROM OUR SMOKEHOUSE

SMOKED PORK RIBS

/with country style potatoes and BBQ sauce/
1/350/30

670.-



CHICKEN DRUMSTICKS

/with BBQ sauce and chili sauce/
1/500/30/30

610.-

WE RECOMMEND TO BEER



CRAYFISH DOZEN

/Boiled in a dark beer Maxbier/
seasonal dish, availability check with
the waiter
12 pcs.

1400.-



NORTHERN SHRIMPS

/Wild shrimps from the north-west Pacific, served
with a sauce 1000 islands. Boiled: hot or cold/
1/200/40/15

680.-

WE RECOMMEND TO BEER

BAVARIAN PRETZELS

/with butter and Schmalz/
1/130/60

140.-

HOME MADE POTATO CHIPS WITH ONION

/with blue cheese and chili sauces/
1/150/60

270.-

BASKET OF GARLIC TOASTS

/with cheese, blue cheese and chili sauces/
1/200/60

300.-



SINCE 2008

CHEESE STICKS FRIES

/with sauce BBQ/
1/200/30

320.-

SINCE 2008

FRIED SQUID RINGS

/with Tartar sauce/
1/150/30

390.-

SINCE 2008



CRISPY CHICKEN ROLL

/chicken fillet, Iceberg lettuce, fresh cucumber, tomato, asian sauce, whole wheat tortilla/
1/175/30

330.-

ONION RINGS

/in tempura with tartar sauce/
1/150/30

320.-



BIG BEER PLATE

/squid rings, homemade chips with onion and pepper, cheese sticks, garlic toasts with cheese, pretzel, tartar sauce, blue cheese sauce and ketchup/
1/70/70/150/100/130/30/30/30

560.-



SALADS

WARM SALAD WITH TURKEY LIVER

/turkey liver, iceberg salad, arugula, frise, cherry tomatoes, fresh cucumber, oyster sauce, sesame/
1/250

360.-



MEAT SALAD WITH MUSTARD DRESSING

/roast beef, fresh tomatoes, onion white and red, leek, paprika, pickled cucumbers, honey, balsamic vinegar, olive oil, dijon mustard/
1/230

350.-

SALAD WITH CRISPY CHICKEN

/Chicken fillet, arugula, frise, romaine, oranges, cherry tomatoes, sweet and sour sauce/
1/220

390.-



HERRING IN A "SHUBA-COAT"

Boiled carrots, boiled potatoes, boiled beets, apple, egg, mayonnaise, herring fillet, onion/
1/250

380.-



GREEK SALAD

/fresh vegetables, red onion, olives, salty cheese/
1/300

410.-

SINCE 2008



CAESAR-SALAD WITH GRILLED CHICKEN FILLET

/grilled chicken fillet, fresh romaine, toasts, cherry tomatoes and parmesan cheese/
1/220

430.-

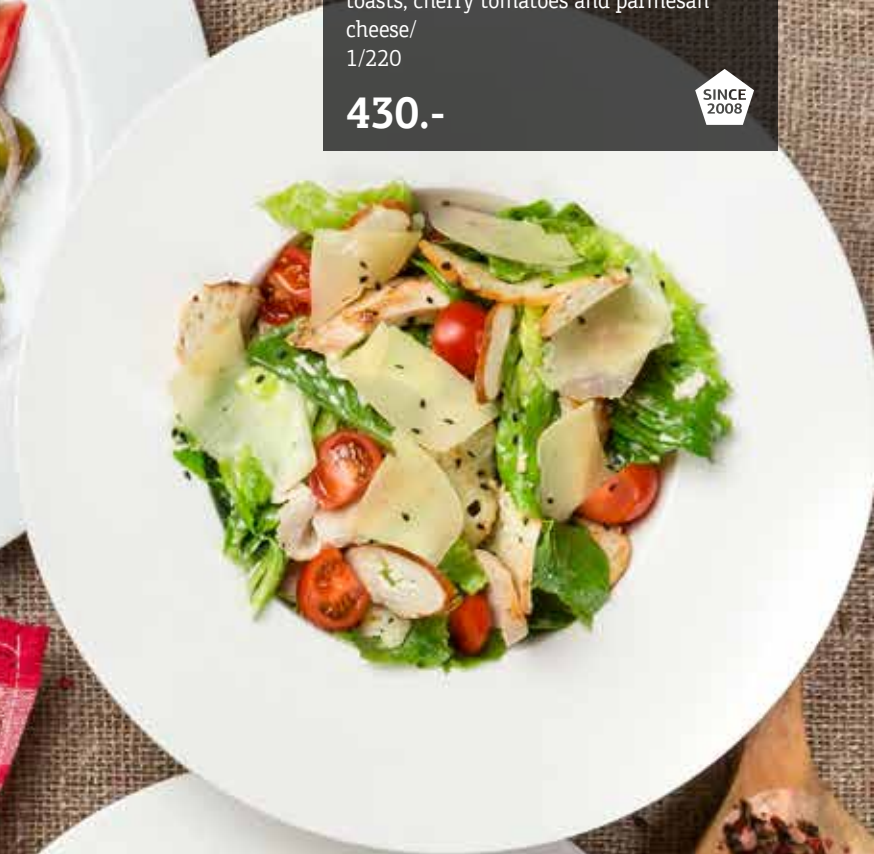
SINCE 2008



RUSSIAN SALAD:

Boiled potatoes, boiled carrots, canned peas, chicken fillet, egg, mayonnaise, boiled tongue, canned cucumbers, cherry tomatoes/
1/250

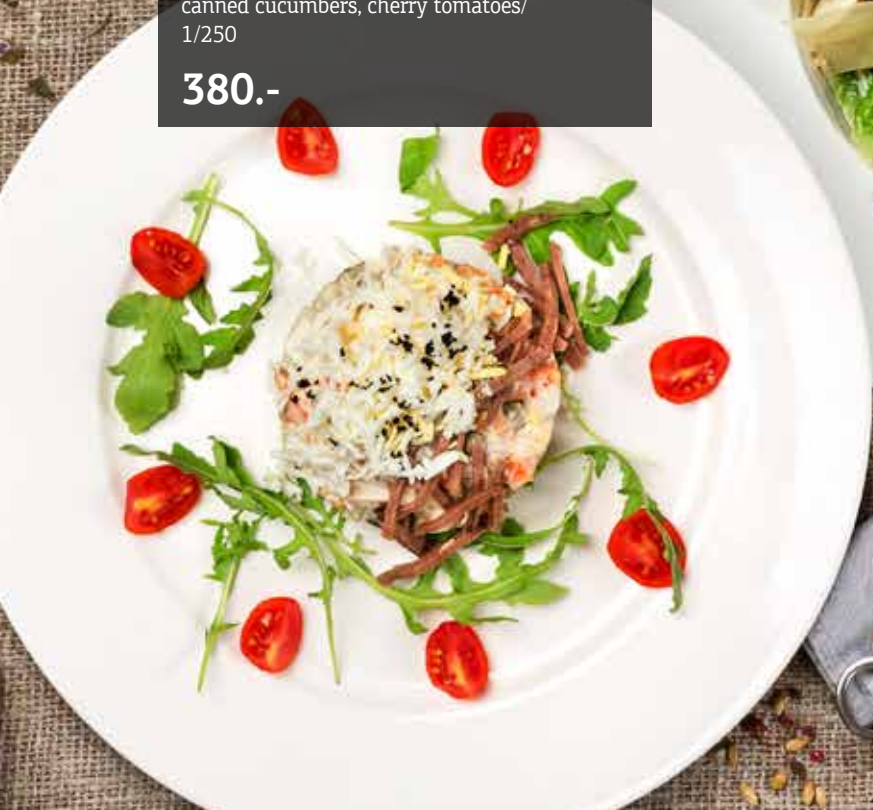
380.-



CAESAR-SALAD WITH TIGER SHRIMPS

/tiger shrimps, fresh romaine, croutons, cherry tomatoes and parmesan cheese/
1/220

590.-



COLD STARTERS

MEATLOAF

/pork, cream horseradish, arugula, chard/
1/150/30

340.-



FISH ASSORTMENT

/cold smoked mackerel, salted salmon, cold
smoked butterfish, salted herring, cherry
tomatoes, capers, green and black olives, frisee
salad, caviar/
1/240

720.-

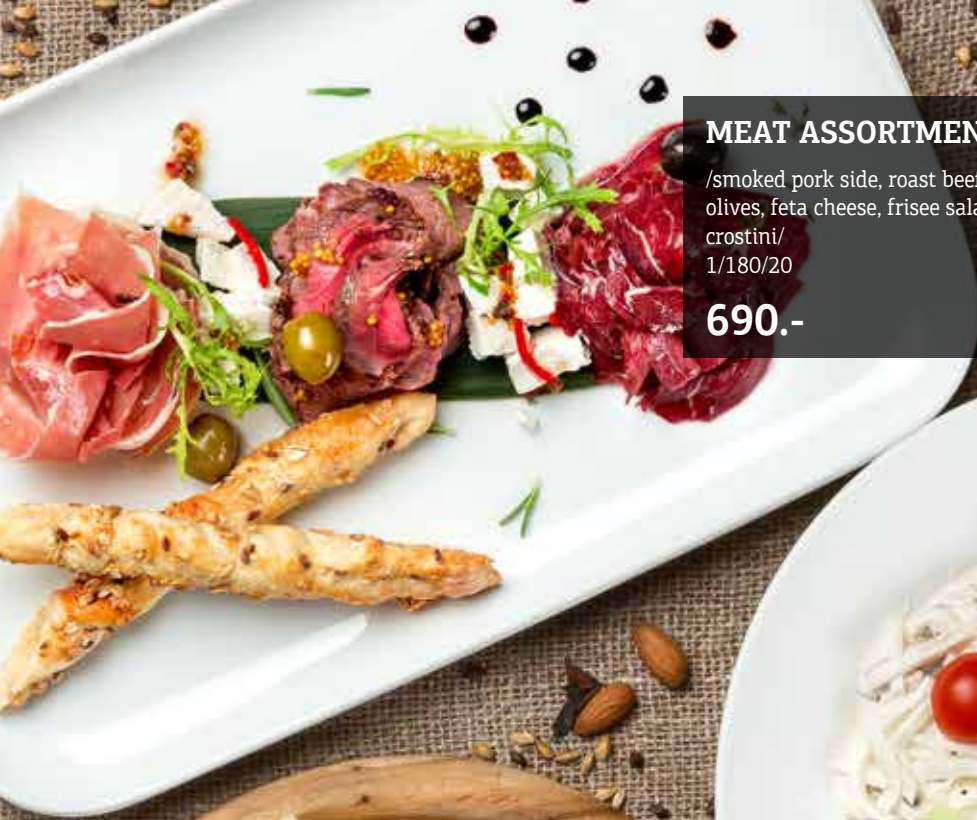


FRESH VEGETABLES ASSORTMENT

/tomatoes, cucumbers, paprika, radish,
lettuce, vinaigrette sauce/
1/200/30

320.-





MEAT ASSORTMENT "MAXIMILIAN"

/smoked pork side, roast beef, venison, green and black olives, feta cheese, frisee salad, arugula, balsamic cream, crostini/
1/180/20

690.-



CHUNKS OF HERRING

/herring fillet with boiled potatoes, pickled onion and sour cream sauce with apple/
1/200/20

310.-



CHEESE PLATE

/Dor Blu, mozzarella, gouda, smoked cheese braid, parmesan, smoked cheese, honey, grapes and nuts/
1/180/10

570.-



ROAST BEEF

/under the brand marinade, served with pickled cherry tomatoes/
1/130

520.-



HOME MADE PICKLES

/pickled cherry tomatoes, pepper, Georgian cabbage, pickled cucumbers, leek/
1/260

320.-



HOT APPETIZERS

FISH AND CHIPS

/fillets of cod in beer tempura, with country style potato and tartar sauce/
120/120/75/30

380.-

MUSHROOM JULIENNE

/champignons, onions and cream/
1/150

310.-

BURGER "MAX"

/beef cutlet, lettuce, fresh tomatoes and pickled cucumbers. Served with French fries and ketchup/
1/260/100/30

430.-



QUESADILLA

/chicken fillet, tortilla, gouda cheese, spinach, onion, salsa sauce and sour cream/
1/250/30/25/40

360.-

SPICY BAKED MUSSELS

/baked paprika, fried onion, celery, Tabasco sauce and Parmesan/
6 pcs

650.-

CHICKEN WINGS WITH BBQ SAUCE

1/250/30

420.-

SINCE 2008

SOUPS



BORTSCH WITH BEEF

/served with sour cream/
1/300

390.-



KHARCHO WITH LAMB

/thick soup on mutton broth, tomatoes, rice,
onion, tomato paste, lamb, barberry, jeera,
garlic, coriander/
1/300

430.-



MUSHROOM SOUP

/mushrooms, potatoes, carrot, onion, cream/
1/300

330.-



A bowl of vibrant red meat soup (solyanka) with chunks of meat and vegetables, garnished with fresh green herbs. A silver spoon rests on the white plate.

MEAT SOLYANKA

/with the aroma of juniper berries, served with sour cream/
1/300

390.-

A large white bowl filled with a light-colored chicken soup. It contains wide, flat, yellow homemade noodles, a halved hard-boiled egg, and is garnished with fresh green herbs. A silver spoon is placed on a grey napkin to the right.

**CHICKEN SOUP
WITH HOMEMADE NOODLES**

1/300

270.-

A white bowl containing a creamy white fish soup. It features chunks of salmon, small cubes of red tomatoes, and is garnished with fresh green dill. A silver spoon is on a grey napkin to the left.

**BAVARIAN STYLE FISH SOUP
WITH SALMON**

/salmon, cod, tomatoes, onion, potatoes,
cream, dill/
1/300

390.-

FISH

DORADO

/served with a mix of lettuce leaves, tartar sauce and lemon/
1/300/100/40

750.-

SALMON STEAK

/with creamy spinach sauce and braised vegetables/
1/150/150/30

780.-


GRILLED TROUT

/served with a salad of crunchy lettuce, arugula, romaine, frisee, sun dried tomatoes and olive oil/
1/200/60/20/40

720.-

TOP

POULTRY



CHICKEN SCHNITZEL

/served with sweet and sour sauce/
1/170/30

390.-



DUCK LEG

/served with mashed potatoes
under the mushroom sauce/
1/150/100/50


580.-



GRILLED CHICKEN BREAST:

/served with vegetable saute - paprika,
zucchini, carrots, bulgur and creamy curry
sauce/
1/140/100/40

420.-



GRILLED CHICKEN

/served with a salad of fresh tomato and red
onion, with salsa sauce - with the addition of
spicy caucasian Adzhika/
1/370/100/30

580.-

MEAT

CHATEAUBRIAND

/beef, green beans, garlic, basil pesto, mustard sauce with estragon/
1/170/100/40

620.-

NEW YORK STEAK

/served with green pepper sauce and BBQ, cherry tomato, sea salt and crushed black pepper/
1/300

1450.-



RIBEYE STEAK

/black angus (200 days grain fed, 21 days wet aging, top choice, miratorg) served with green pepper sauce and bbq sauce, cherry tomatoes, sea salt and crushed black pepper/
1/300/30/30

1650.-

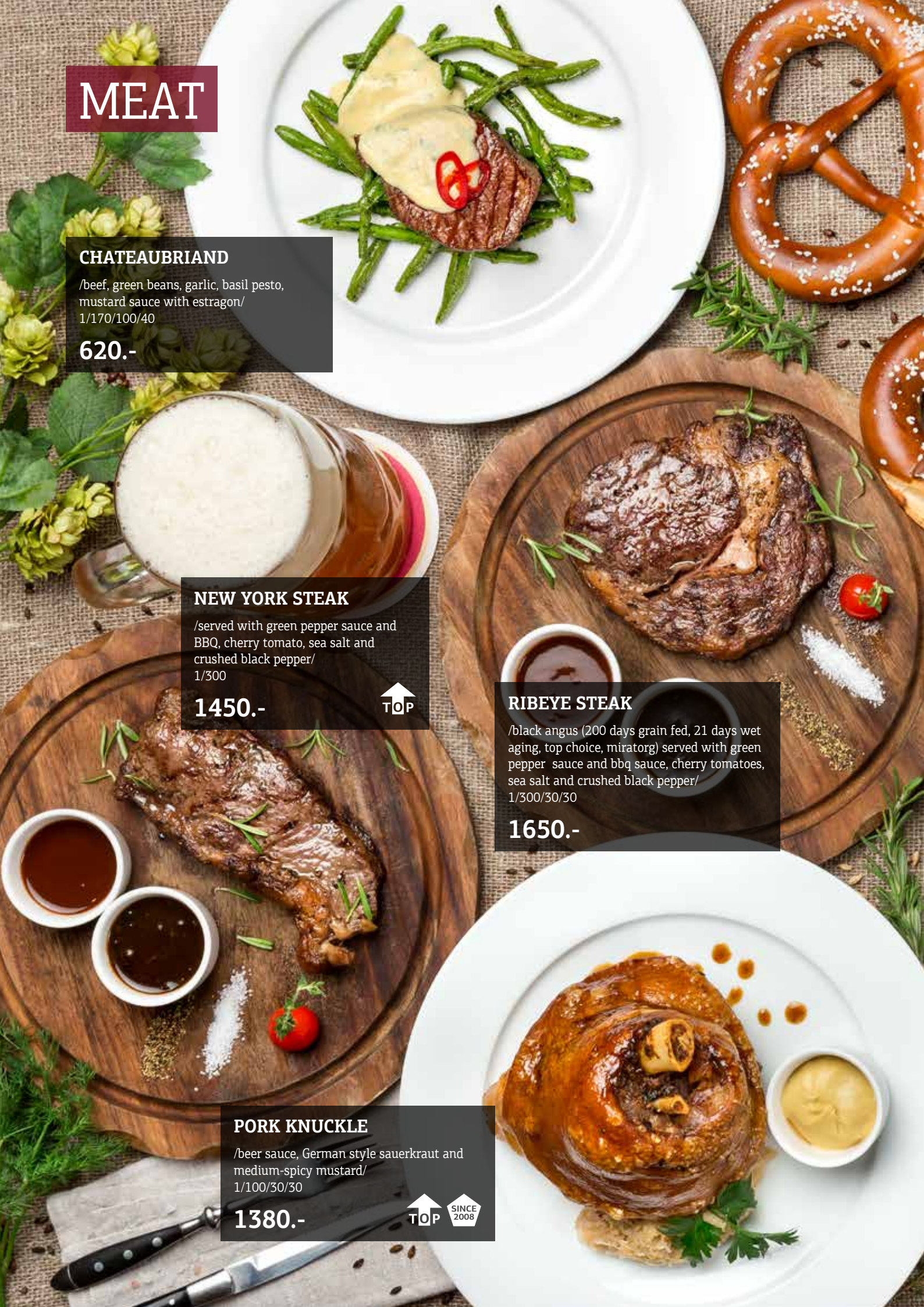
PORK KNUCKLE

/beer sauce, German style sauerkraut and medium-spicy mustard/
1/100/30/30

1380.-



SINCE 2008





VEAL ON THE BONE

/served with asian sauce, sea salt and crushed black pepper/
1/310/30

950.-



GRILLED PORK TENDERLOIN

/with fried vegetables and teriyaki sauce/
1/160/100/30

590.-



BAKED PORK NECK

/with mashed potatoes, grain mustard, stewed vegetables, red radish and sauce demi-glace/
1/160/100/75/20

550.-



PORK NECK STEAK

/served with BBQ sauce and cherry tomato, crushed black pepper and sea salt/
1/220/70/20

580.-



HOT FROM THE FRYING PAN

ALPINE PAN

/fried potato with onion, smoked food, egg and cumin/
1/300/30

440.-

LAMB PAN

/lamb, onion, carrot, chili pepper, dried apricots, orange peel, scrubbed tomato sauce, served with idaho potatoes/
1/230/100

610.-

ROAST CHICKEN

/chicken fillet, paprika, garlic, mushroom, onion, curry, ginger, chili pepper, cream/
1/200/100

450.-

BEEF STROGANOFF

/served with mashed potatoes, pickled cucumber and onion fries/
1/250/30

610.-

FARMING PAN

/pork fillet fried with champignons and onion, served with potato pancakes, sour cream and egg/
1/300/30

510.-



GARNISHES

PAN BOILED & FRIED POTATOES

/with fried onions, tomatoes and champignons/
1/200

160.-

COUNTRY STYLE POTATO

1/200

170.-

COLE SLAW SALAD

/white cabbage, carrots, mayonnaise, sour cream, parsley, lemon juice/
1/150

110.-

GRILLED VEGETABLES

/paprika, tomato, zucchini, eggplant, olive oil and spicy herbs/
1/180

350.-

FRENCH FRIES

1/150

150.-

MASHED POTATO

1/200

120.-

POTATO PANCAKES

/served with sour cream/
1/100/30

130.-

GERMAN STYLE SAUERKRAUT

/stewed in white wine with apples, cumin and juniper berries/
1/200

180.-

SAUCES IN ASSORTMENT

/medium-spicy mustard, Dijon mustard, tartar, BBQ, sour cream, ketchup, demi-glace, chili, mayonnaise, salsa, 1000 islands, soy, sweet and sour, blue cheese/
30 grams

60.-

PIZZA



TAKE AWAY -20%

PROSCIUTTO FUNGI

/with ham and mushrooms/
1/390

480.-

SINCE
2008

CARBONARA

/with bacon, egg, parmesan cheese/
1/350

470.-



MARGARITA

1/300

370.-

SINCE
2008

TOPPINGS

gouda.....	60.-	ham.....	70.-	pork loin.....	70.-
mozzarella.....	60.-	peperoni.....	70.-	chicken fillet.....	70.-
Parmesan.....	60.-	olives.....	50.-	jalapeno.....	50.-
mushrooms.....	50.-	tomatoes.....	50.-	pizza sauce.....	50.-
bacon.....	70.-	paprika.....	50.-		

MEXICANA

/with chicken fillet, bacon, jalapenos, paprika and onion/
1/450

550.-



PEPPERONI

1/340

450.-



4 CHEESE

/with Mozzarella, Gouda cheese, Parmesan, Dor Blu/
1/300

510.-



BAVARIAN

/with cheese sausages, Viennese sausages, mustard, capers and Parmesan/
1/480

550.-



OUR PASTRY

MEGRELIAN STYLE KHACHAPURI

/yeast dough, sulguni cheese, imereti cheese/
1/600

510.-

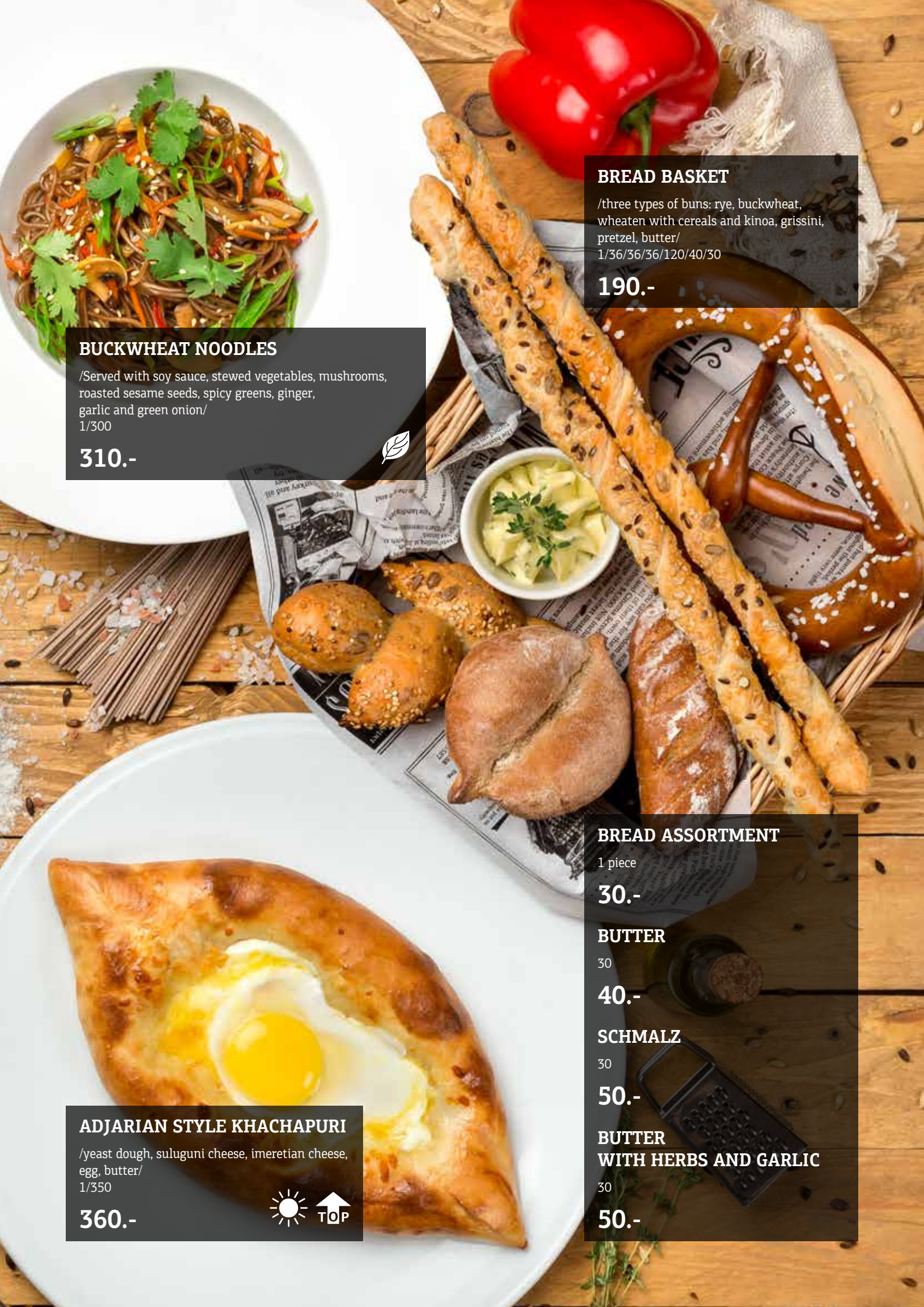


SPAGHETTI CARBONARA

/with bacon, egg, onion,
cream and parmesan/
1/250

440.-





BUCKWHEAT NOODLES

/Served with soy sauce, stewed vegetables, mushrooms, roasted sesame seeds, spicy greens, ginger, garlic and green onion/
1/300

310.-



BREAD BASKET

/three types of buns: rye, buckwheat, wheaten with cereals and kinoa, grissini, pretzel, butter/
1/36/36/36/120/40/30

190.-

BREAD ASSORTMENT

1 piece

30.-

BUTTER

30

40.-

SCHMALZ

30

50.-

BUTTER WITH HERBS AND GARLIC

30

50.-

ADJARIAN STYLE KHACHAPURI

/yeast dough, suluguni cheese, imeretian cheese, egg, butter/
1/350

360.-



DESSERTS

CARROT CAKE

/carrot sponge-cake with sour cream/
1/130

200.-

FRUIT PLATE

/season fruits/
1/500

550.-

MAPLE LORD

/raspberry, mango mousse, maple syrup, honey, cream, chocolate. Served with a scoop of cherry ice cream/
1/140/40

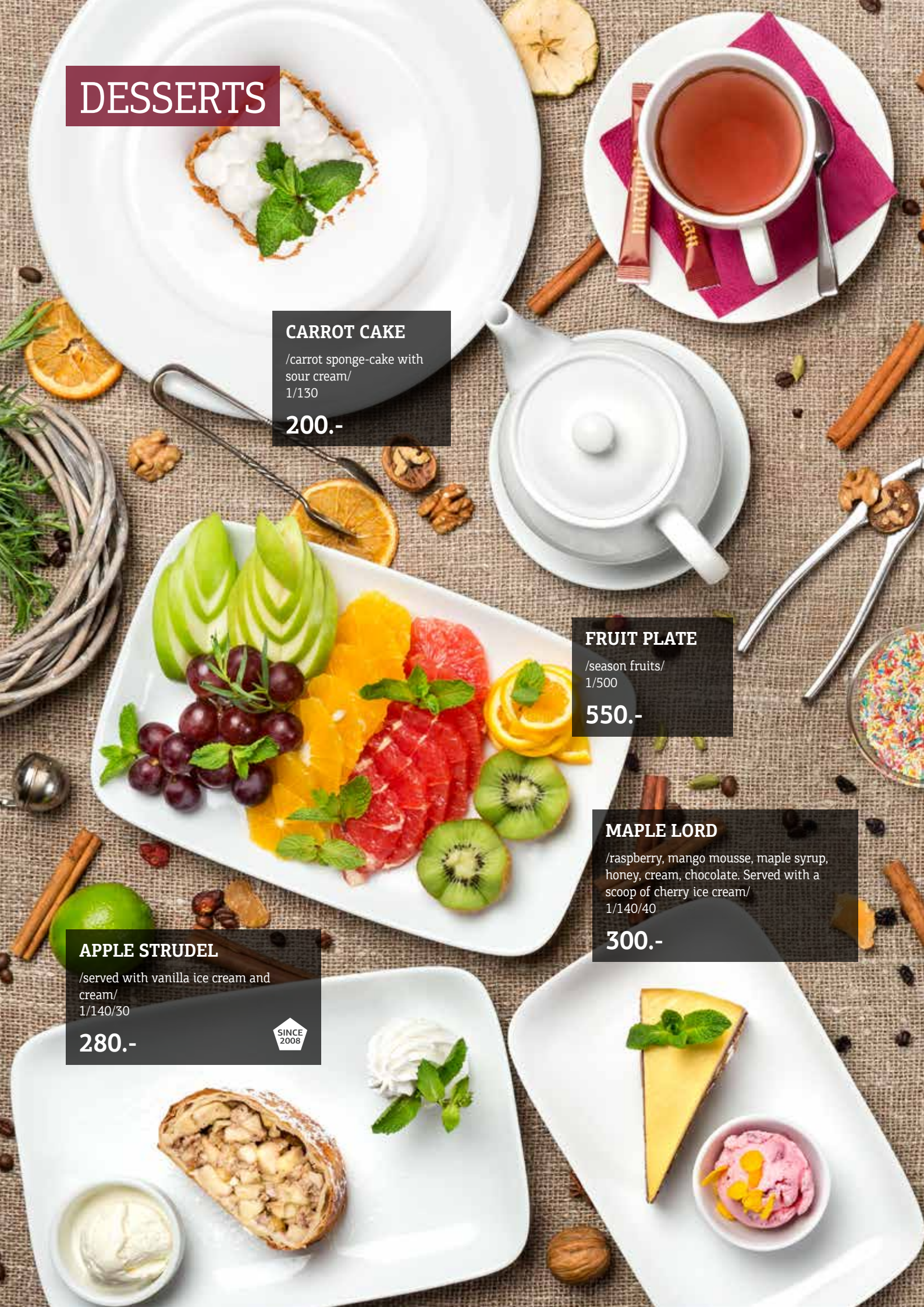
300.-

APPLE STRUDEL

/served with vanilla ice cream and cream/
1/140/30

280.-

SINCE
2008



**ASSORTMENT ICE-CREAM
(3 PC) WITH BERRY SAUCE**

/vanilla, strawberry, cherry, chocolate/
1/150/30

280.-



**BREMEN
CREAM CAKE**

/2 types of biscuit: chocolate
and classic, creamy-sour cream
and cherry sauce/
1/140/60

220.-

SINCE
2008



CHEESECAKE

/with strawberry sauce/
1/115/30

300.-



**CUSTARD BUNS
WITH WHIPPED CREAM**

1/90

190.-

TOP



APPLE PIE "CHARLOTTE"

/charlotte served with vanilla ice
cream and maple syrup/
1/130/60

220.-

